

**CLAIMS**

1. Removable edible label based on collagen for labelling food products, the label being free of any adhesive layer, being able to stick to the food product throughout the slaughter process until packaging and being able to be removed intact from the food product whenever desired, characterised in that said label has a swelling rate in water between 120% and 450% and a pH value between 5,5 and 10,0.
2. Removable edible label according to claim 1 for labelling meat products and poultry products, the label being free of any adhesive layer, being able to stick to the meat product throughout the slaughter process until packaging and being able to be removed intact from the meat or poultry product whenever desired.
3. Removable edible label according to claim 1, wherein the swelling rate in water is between 120% and 270%, preferably between 180% and 250%.
4. Removable edible label according to claim 1, characterised in that its pH is between 5,5 and 8,5.
5. Removable edible label according to claim 1, characterised in that its main component based on weight is collagen.
6. Removable edible label according to claim 1, comprising, in a quantity smaller than that of the main component, at least one component of the following product groups: polyols, cellulose, hydrocolloids, non-collagenous proteins, food approved dyes.
7. Removable edible label according to claim 6, wherein the polyol is glycerine.
8. Removable edible label according to claim 6, wherein the polyol content is in the range of 0% to 30%, preferably in the range of 0% to 15%.

9. Removable edible label according to claim 6, having a content of cellulose fibres between 0 % and 25 %, preferably of 3% to 20%.
10. Removable edible label according to claim 6, wherein the hydrocolloid is any of the substances subsequently listed or a mixture thereof: modified celluloses, alginic acid, alginates, carrageenan, xanthan gum, locust bean gum, pectin, guar gum, arabic gum, tragacant gum, tara gum.
11. Removable label according to claim 10 having a hydrocolloid content of 0 % to 45 %, preferably of 5 % to 20 %.
12. Removable edible label according to claim 6, wherein the non-collagenous proteins is any of the substances subsequently listed or a mixture thereof: gelatine, soy protein, gluten, casein, zein.
13. Removable edible label according to claim 12, having a content of non-collagenous protein of 0 % to 45 %, preferably of 0 % to 20 %.
14. Removable edible label according to claim 6, wherein the food approved dyes are any of the dyes subsequently listed or a mixture thereof: titanium dioxide, iron oxides (red, yellow, black), carmine, annatto, Red 3, Red 40, sunset yellow, caramel and carbon black.
15. Removable edible label according to claim 14, containing food approved dyes in the range of 0% to 10% based on collagen.
16. Removable edible label according to claim 1, having a width between 10 mm and 200 mm, preferably.
17. Removable edible label according to claim 1, having a wall thickness between 25  $\mu\text{m}$  and 200  $\mu\text{m}$ , preferably between 40  $\mu\text{m}$  and 80  $\mu\text{m}$ .

18. Removable edible label according to claim 1, having any of the following motifs subsequently listed or a mixture thereof: written information, drawings, graphics and painting, wherein the motifs have been either hand-written or printed by means such as thermo transfer printer, ink jet printer or laser printer.
- 5 19. Removable edible label according to claim 18, wherein at least an edible ink is employed.
- 10 20. Edible film based on collagen, characterised in that said film has a swelling rate in water between 120% and 450% and a pH value between 5,5 and 10,0.
21. Edible film according to claim 20, wherein the swelling rate in water is between 120% and 270%, preferably between 180% and 250%.
- 15 22. Edible film according to claim 20, characterised in that its main component based on weight is collagen.
23. Edible film presenting the composition and characteristics of claim 1.
- 20 24. Process for preparing an edible film according to claim 20 from an appropriate collagen gel, characterised in that the collagen gel is extruded into a tubular or flat film, said film being cross-linked according to any method known in the art, so that the swelling rate in water of the film is between 120 and 450%, and that the pH of the film is controlled according to any method known in the art, so that it
- 25 shows a value between 5,5 and 10,0.
25. Process for preparing the removal edible labels defined in claim 1, characterised in that the appropriate edible film according to claim 20 is cut.
- 30 26. Use of the edible films according to claim 20 for the preparation of the removable labels of claim 1.

27. Process for preparing films according to claim 20 or labels according to claim 1 presenting the motifs according to claims 18, characterised in that these motifs are either hand made or printed by any means such as thermo transfer printer, ink jet printer or laser printer.

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